ORANGE BREAD

2½ cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
1 cup sugar
¼ cup shortening
¾ cup milk
1 egg
3 tablespoons grated orange rind
¼ cup orange juice

Sift dry ingredients together and cut in shortening until mixture resembles coarse meal. Form a "well" in dry ingredients and add milk, egg, grated orange rind and orange juice. Stir until flour is dampened. Pour into well-greased loaf pan and bake at 350 degrees for 1 hour. Remove from pan and cool.